

Weekly Specials January 22, 2024

	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Soups	<p style="text-align: center;">Chicken Rice Vegetable Pesto Lentil</p>	<p style="text-align: center;">Chicken Rice Onion Soup</p>	<p style="text-align: center;">Chicken Rice Loaded Potato</p>	<p style="text-align: center;">Chicken Rice Sicilian Wedding</p>	<p style="text-align: center;">Chicken Rice Soup o' Day</p>
Toasty Sandwiches	<p style="text-align: center;">Italian Stallion</p> <p>Tender, juicy grilled chicken, pepperoni, salami, and provolone cheese on rustic panini bread with basil pesto aioli and hot banana peppers</p>	<p style="text-align: center;">New Englander</p> <p>Slow roasted turkey sliced thin and stacked on rustic panini bread with brie cheese, baby spinach and freshly made cranberry chutney</p>	<p style="text-align: center;">Blackened Beef Tips</p> <p>Tender pan blackened beef tenderloin tips set over baby spinach with dry cranberries, cucumber, red onion, blue cheese, and beet vinaigrette</p>	<p style="text-align: center;">Love Me Tender & Juicy</p> <p>Tender, juicy grilled chicken topped with smoky bacon, crisp apples, cheddar cheese and honey mustard on rustic panini bread</p>	
Hot Lunch	<p style="text-align: center;">Baked Penne & Meatballs</p> <p>Al dente penne pasta baked in our house made marinara with meatballs and mozzarella cheese, sided with a warm roll and a garden salad</p>	<p style="text-align: center;">Beef Tenderloin</p> <p>Pan roasted beef tenderloin set with smashed potato and garden vegetables, finished with a roasted onion jus</p>	<p style="text-align: center;">Ma! The Meatloaf</p> <p>Angus beef laced with fresh herbs, onions and celery then smoked to perfection, sided with smashed potato and vegetable</p>	<p style="text-align: center;">Porchetta</p> <p>Center-cut pork loin stuffed with roasted fennel and prosciutto, sided with roasted potato and broccoli rabe</p>	
From the Grille	<p style="text-align: center;">Big Ralphie</p> <p>Hand formed angus beef patty set over a warm brioche bun with lettuce, tomato, and onion, heaped with provolone cheese, and banana peppers</p>	<p style="text-align: center;">Swiss Fun Guy</p> <p>Hand formed angus beef patty dusted with our house spice blend, set over a warm brioche bun with lettuce and tomato, heaped with a sauté of mushrooms and Swiss cheese</p>	<p style="text-align: center;">Undercover Pig Quesadilla</p> <p>Slow braised brown sugar pork folded into a toasted flour tortilla with cheddar cheese, caramelized onions and crisp bacon bits</p>	<p style="text-align: center;">Nightmare</p> <p>Creative's slow roasted pork heaped on griddled rye bread with caramelized onions, pepper jack cheese, and chipotle aioli</p>	